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Complete Specification 15th April 1891—Accepted 21st Feb. 1891

PROVISIONAL SPECIFICATION

An Improved Fermenting Process for Beer, Wine, and other Fermentable Liquids

I, JOHANN SALOMON, of Brunswick, in the German Empire, Brewery Proprietor, do hereby declare the nature of this invention to be as follows:—

This invention consists in sterilising the fermentable liquid after a first fermentation and effecting a second fermentation by the use of head yeast, ground yeast, wine yeast or other suitable yeast.

The object of the invention is to enable brewers to give their beers greater keeping power and make them more regular in quality at the same time rendering them more suitable for transport and their cold storage unnecessary.

The brewing, cooling and first fermenting processes may be carried out in the ordinary way although some kinds of yeast are better adapted for the purpose than ordinary yeast. To prevent infection it is desirable to carry out the cooling process as far as possible under exclusion of the atmosphere and provision of pure air.

After the first fermentation is complete, the liquid beer for instance—is sterilised by means of a contrary current heating and cooling apparatus or in another way, it being heated to about 60° Reamur, cooled and passed into clean vessels. It is then clarified (or clarification may have been effected previously to reaching the vessels) and then the second fermentation effected in using as pure a yeast as practicable.

The process may be modified by sterilising the liquid after the first or second fermentation and then impregnating the same with carbonic acid or this impregnation may be effected after arrival of the liquid at its destination.

Dated this 15th day of April 1890.

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COMPLETE SPECIFICATION.

An Improved Fermenting Process for Beer, Wine, and other Fermentable Liquids.

I, JOHANN SALOMON, of Brunswick, in the German Empire, Brewery Proprietor, do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement:—

This invention consists in sterilising the fermentable liquid after a first or principal fermentation so that all bacteria and other excitors of fermentation are destroyed; in carrying out a second fermentation by the aid of any suitable exciter of fermentation, further in sterilising the liquid after the first or second fermentation and forcing carbonic acid into the same.

This process enables greater keeping properties to be given to beers with greater regularity of quality at the same time rendering them suitable for transport without the necessity of keeping them in cellars refrigerated to near freezing point, therefore a large portion of the expenses for ice, ice stores and cooling installations may be saved and as by the sterilisation after the first fermentation all the yeast and bacteria are killed the subsequent fermenting process is carried out under prevention as much as practicable of infection and generally under more favourable conditions.

[Price 4d.]